

Lunch Menu

Garlic Bread Or Cheese Bread 9.0 (GFO) Fresh Baked Loaf with A Choice of Garlic or Grilled Cheese

> **Soup Of The Day** 15.0 (GFO)(V)(VO) Delicious Soup Freshly Prepared by our Chef

Mushroom & Herb Arancini 19.0 (V)

Delicately Made Mushroom & Herb Arancini with Truffle Oil Mayonnaise

Spanish Chorizo & Scallops 20.0 (GFO)

Grilled Chorizo with Pan Seared Scallops & Pea Puree

Seafood Cob Loaf 23.0

Oven Baked Cobb Loaf with Local Marinara Seafood with Creamy Mornay Sauce

Chicken & Leak Pastry 20.0 (GFO)

Slow Cooked Tender Chicken in a Creamy Garlic & Leak Sauce, Encased in Puff Pastry

Camembert Mignon 22.0 (GFO)

Our Signature Oven Baked Camembert wrapped in Bacon with Dukkah & Semi-Dried Tomato Topping

GF = Gluten free, GFO= Gluten Free option, V=Vegetarian, VO = Vegan Option

Food may contain hidden traces of nuts, eggs, sesame seeds, shellfish or other allergens that may affect people with allergies. Please feel free to discuss with our Chef or staff



Country Pumpkin Salad 24.0 (Gf)(V)(VO)

Gourmet Lettuce Mix with Chargrilled Pumpkin, Semi-Dried tomatoes, Grilled Haloumi & Chefs Tangy Vinaigrette Dressing

> Add Falafel \$8 Add Chicken \$9 Add Prawn \$12

Fillet Caprice 28.0 (GF)

Prime Fillet of Beef served on Risotto with Prosciutto, Seasoned Potato, Salad & Red Wine Jus

Deep Sea Delicacy 28.0 (GFO)

Fresh Dailey Sourced Seafood Prepared by The Chef

Ellen's Tagliatelle 25.0 (V)(VO)

Al Dente Tagliatelle Pasta with Garlic, Chilli, Homemade Passata, Blistered Sun-Dried Tomatoes, Basil & Parmesan

> Add Chicken \$9 Add Prawn \$12

Ellen's Risotto 25.0 (V)(Gf)

Pan Fried Mushroom, Semi-Dried Tomato, Baby Spinach & Al Dente Risotto Rice with Homemade Passata Cream Sauce Add Chicken \$9 Add Prawn \$12

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